

STARTERS

Vegan Onion Bhaji

Onion Fritters 7

Vegan Pakora

Mixed Vegetable Fritters 8

Assorted Vegan Platter

Samosa, veggie pakora, tofu pakora and papadum 12

Vegan Samosa (2 Pcs)

Crisp savory pastries filled with spiced potatoes & peas 7

Vegan Aloo Chat

Pan-fried potato patties, wheat crisps w/ tamarind sauce 12

Vegan

SOUP AND SALAD

Mulligatwanny Soup

Lentils, Coconut milk, and curry leaves soup 8.50

Spinach Salad - Fresh baby spinach tossed with

roasted walnuts with homemade house dressing 9

RICE

Brown Rice - Steamed brown rice 5

FRESHLY BAKED NAAN

Vegan Aloo Spinach Parantha

Stuffed flat bread with potatoes and spinach 6

Vegan Parantha

Multi-layered wheat bread 5.5

Vegan Tandoori Roti

Whole wheat bread 4

ENTREES

Vegan Aloo Baingan Masala

Cubes of Potatoes & eggplant cooked with Indian spices 16

Vegan Achari Baingan

Pickle Flavored eggplant 16

Vegan Tofu Tikka

Tandoori baked tofu marinated in vegan masala 16

Vegan Chana Masala

Garbanzo beans masala 14

Vegan Tofu Masala

Tofu cooked in our chef's secret sauce 14

Vegan Yellow Lentil

Yellow Lentil cooked in slow fire 14

Vegan Aloo Jeera

Potato cubes cooked with cumin and fresh tomatoes 13

Vegan Vegetable Korma

Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce 15

Vegan Veggie Vindaloo

Seasonal vegetables cooked in a hot and tangy sauce 15

Vegan Aloo Capsicum

Potatoes and green bell peppers in toasted cumin 14

Vegan Kadai Chicken

Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce 22

Vegan Butter Chicken

Shredded soy chicken tossed in coconut tomato sauce 22

"Please let your server know if you have food Allergies"